



# Rosé Turkey Bolognese

with Cheesy Garlic Toast

Quick

25 Minutes



Ground Turkey



Crushed Tomatoes with Garlic and Onion



Mirepoix



Spaghetti



Parmesan Cheese, shredded



Chicken Broth Concentrate



Balsamic Glaze



Ciabatta Roll



Cream



Baby Spinach



Garlic, cloves

HELLO GROUND TURKEY

*Using this delicious protein is a great way to lower saturated fats in a dinner!*

## Start here

- Before starting, remove 3 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, strainer, small bowl, measuring cups, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Mirepoix	113 g	227 g
Spaghetti	170 g	340 g
Parmesan Cheese, shredded	½ cup	1 cup
Chicken Broth Concentrate	1	2
Balsamic Glaze	2 tbsp	4 tbsp
Ciabatta Roll	1	2
Cream	56 ml	113 ml
Baby Spinach	56 g	113 g
Garlic, cloves	3	6
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook turkey

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.

While **turkey** cooks, peel, then mince or grate **garlic**.



### Cook spaghetti

Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat.



### Start sauce

While **spaghetti** cooks, add **mirepoix**, **half the garlic** and **1 tbsp butter** (dbl for 4 ppl) to the pan with **turkey**. Cook, stirring often, until **mirepoix** softens slightly, 2-3 min.



### Finish sauce

Stir in **crushed tomatoes**, **cream**, **broth concentrate**, **balsamic glaze** and **reserved pasta water**. Season with **salt** and **pepper**. Bring to a boil over high. Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 4-6 min. Remove the pan from heat. Add **1 tbsp butter** (dbl for 4 ppl) and **spinach**. Stir until **spinach** wilts, 1-2 min.



### Make cheesy garlic toast

While **sauce** cooks, combine **remaining garlic** and **1 tbsp butter** (dbl for 4 ppl) in a small bowl. Season with **salt**, to taste. Halve **ciabatta**. Arrange on an unlined baking sheet, cut-side up. Spread **garlic butter** onto **ciabatta**. Sprinkle **cheese** over top. Bake in the **middle** of the oven until **cheese** melts, 1-2 min. (**TIP**: Keep an eye on them so they don't burn!)



### Finish and serve

Add **sauce** to the pot with **spaghetti**, then toss to combine. Divide **spaghetti** between plates. Serve **cheesy garlic toast** alongside.

## Dinner Solved!